Summer 2025

Taste of SYC

Prix Fixe $45 • Wine Pairing $30 (optional)

starter

Watermelon Cucumber Salad
Vidalia onions, walnuts, cucumber, feta cheese, balsamic, & olive oil

Pairing: Minuty, Rosé, Cotes de Provence, France, 2023

Shrimp Ceviche
marinated diced shrimp, peppers, citrus, cilantro, & fresh tortilla chips

Pairing: Le Petit Perroy by Michel Picard, Sancerre, Loire, France, 2023

entrees

Lobster Tail Thermidor
Maine lobster tail cut & sautéed with mushrooms, sherry cream sauce & presented back in shell, chef's vegetable & rice pilaf

Pairing: Materra, Chardonnay, Oak Knoll District, Napa Valley, CA, 2021

Pork Filets "Diane"
twin NC Cheshire pork tenderloin filets pan seared with light pepper crust & finished with traditional sauce, parsnip mashed potatoes, & chef's vegetable

Pairing: Frog's Leap, Zinfandel, Napa Valley, CA, 2021

5oz Filet Mignon
cooked to your preference & finished with a bacon date jam, parsnip potatoes, & chef's vegetable

Pairing: Inglenook, Cabernet Sauvignon, Rutherford, Napa Valley, CA, 2019

dessert

Key Lime Pie
a Florida favorite presented with SYC flair

Pairing: Marcati, Limoncello, Italy

Toffee Mousse Kahlua Cake
chocolate cake infused with Kahlua & layered with toffee mousse

Pairing: Graham's, Single Harvest Tawny Porto, Portugal, 1997